



Brydone Hotel

DINNER MENU

STARTERS

FOCACCIA GARLIC BREAD \$14

Herb and garlic butter with dusted powdered parmesan

FETA ARANCINI \$16

Crispy golden risotto balls filled with feta, served with romesco sauce and petite salad

MUSSEL BOWL \$18

Whole-shell green-lipped mussels cooked in your choice of sauce, served with garlic focaccia

Sauce options: Creamy White Wine / DAIRY FREE Thai Green Coconut

SEAFOOD CHOWDER \$26

Mixed seafood chowder, topped with grilled prawns and mussels, served with house-made Focaccia

MAINS

PORK BELLY (GF) (DF) \$35

Slow-braised pork belly served with kumara wedges and coleslaw, finished with red wine jus.

SEAFOOD RISOTTO (GF) \$34

Creamy risotto with a selection of seafood, parmesan and chilli oil

RIBEYE STEAK (GF) \$44

Ribeye steak served with garlic mash and wilted greens, finished with red wine jus.

ROAST OF THE DAY (GF) \$35

Served with seasonal roast and steamed vegetables, cheese sauce & gravy

LAMB HOT POT \$38

Tender lamb hot pot with garlic mash, minted peas and roasted carrots, topped with golden puff pastry.

FISH & CHIPS (DF) \$35

Beer-battered fish of the day served with fries, salad, tartare sauce and lemon.

MUSHROOM RISOTTO (GF) \$26

Creamy risotto with mushrooms, parmesan, almonds and crumbled feta, truffle-oil garnish balsamic glaze.

WE DO OUR BEST TO AVOID CROSS-CONTAMINATION, BUT PLEASE NOTE WE ARE NOT A CERTIFIED ALLERGEN-FREE KITCHEN

(GF) GLUTEN FREE / (DF) DAIRY FREE (V) VEGETARIAN

